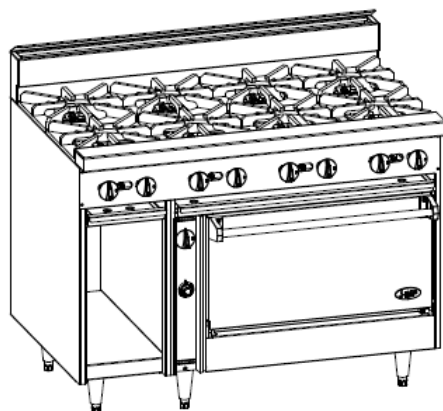




# 48" SHALLOW DEPTH HEAVY-DUTY

## Bistro

48" SHALLOW DEPTH HEAVY-DUTY



**JBR-8-36**  
shown with stub back

### DESCRIPTION:

To be model #JBR \_\_\_\_\_ manufactured by Jade. Open top sections are to have cast iron 30,000 BTU burners with 12" x 12" steel grate per burner. Griddles are to have polished 1" steel plate with 24,000 BTU burner every 12". Unit to be provided with (2) 3/4" gas regulators.

### SPECIFY BASE:

#### ☐ STANDARD OVEN

To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable with-out tools. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 35,000 BTU/hr burner. Oven interior 28" W x 14" H x 24" D.

#### ☐ CONVECTION OVEN

To have convection oven base with 14 gauge stainless steel interior. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 30,000 BTU/hr burner. Provide with 1/4 HP 115/60/1 blower motor. Oven interior 27-3/4" W x 13-1/2" H x 20-1/2" D.

#### ☐ CABINET BASE

To have open cabinet base constructed of 14 gauge all welded steel.

### SPECIFY TYPE OF GAS WHEN ORDERING.

### SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

### MODEL NO. DESCRIPTION

|                                        |                                                |  |
|----------------------------------------|------------------------------------------------|--|
| <input type="checkbox"/> JBR-8-36      | 8 OPEN BURNERS W/ OVEN                         |  |
| <input type="checkbox"/> JBR-8-36C     | 8 OPEN BURNERS W/ CONVECTION OVEN              |  |
| <input type="checkbox"/> JBR-8         | 8 OPEN BURNERS W/ CABINET BASE                 |  |
| <input type="checkbox"/> JBR-24G-4-36  | 24" GRIDDLE, 4 OPEN BURNERS W/ OVEN            |  |
| <input type="checkbox"/> JBR-24G-4-36C | 24" GRIDDLE, 4 OPEN BURNERS W/ CONVECTION OVEN |  |
| <input type="checkbox"/> JBR-24G-4     | 24" GRIDDLE, 4 OPEN BURNER W/ CABINET BASE     |  |
| <input type="checkbox"/> JBR-36G-2-36  | 36" GRIDDLE, 2 OPEN BURNERS W/ OVEN            |  |
| <input type="checkbox"/> JBR-36G-2-36C | 36" GRIDDLE, 2 OPEN BURNERS W/ CONVECTION OVEN |  |
| <input type="checkbox"/> JBR-36G-2     | 36" GRIDDLE, 2 OPEN BURNER W/ CABINET BASE     |  |
| <input type="checkbox"/> JBR-4-24G-36  | 4 OPEN BURNERS, 24" GRIDDLE W/ OVEN            |  |
| <input type="checkbox"/> JBR-4-24G-36C | 4 OPEN BURNERS, 24" GRIDDLE W/ CONVECTION OVEN |  |
| <input type="checkbox"/> JBR-4-24G     | 4 OPEN BURNERS, 24" GRIDDLE W/ CABINET BASE    |  |
| <input type="checkbox"/> JBR-2-36G-36  | 2 OPEN BURNERS, 36" GRIDDLE W/ OVEN            |  |
| <input type="checkbox"/> JBR-2-36G-36C | 2 OPEN BURNERS, 36" GRIDDLE W/ CONVECTION OVEN |  |
| <input type="checkbox"/> JBR-2-36G     | 2 OPEN BURNERS, 36" GRIDDLE W/CABINET BASE     |  |
| <input type="checkbox"/> JBR-48G-36    | 48" GRIDDLE W/ OVEN                            |  |
| <input type="checkbox"/> JBR-48G-36C   | 48" GRIDDLE W/ CONVECTION OVEN                 |  |
| <input type="checkbox"/> JBR-48G       | 48" GRIDDLE W/ CABINET BASE                    |  |

**Note:** For hot top section in lieu of 2 open burners, add 1HT and delete 2 open burners from model number.  
For example: JBR-1HT-6-36 (1 hot top, 6 open burners with oven base).

### STANDARD FEATURES

- Stainless steel front, sides, tray bed and stub back
- 14 gauge stainless steel all welded construction
- Stainless steel removable oven interior
- One chrome plated oven rack per oven (wires curled and welded around main frame with no sharp ends)
- Oven control located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- (2) 3/4" gas regulators
- Stainless steel stub back
- ☐ Grooved griddle surface (add G to Model #)
- ☐ Casters

### GRIDDLE

- 1" thick highly polished steel plate
- One 24,000 BTU burner every 12"

### OPEN BURNERS

- 30,000 BTU easy-clean cast iron open burner
- 12" x 12" lift-off steel grates

### AVAILABLE OPTIONS

- ☐ Stainless steel high shelf
- ☐ Stainless steel high riser
- ☐ Thermostatic griddle control (add T to Model #)



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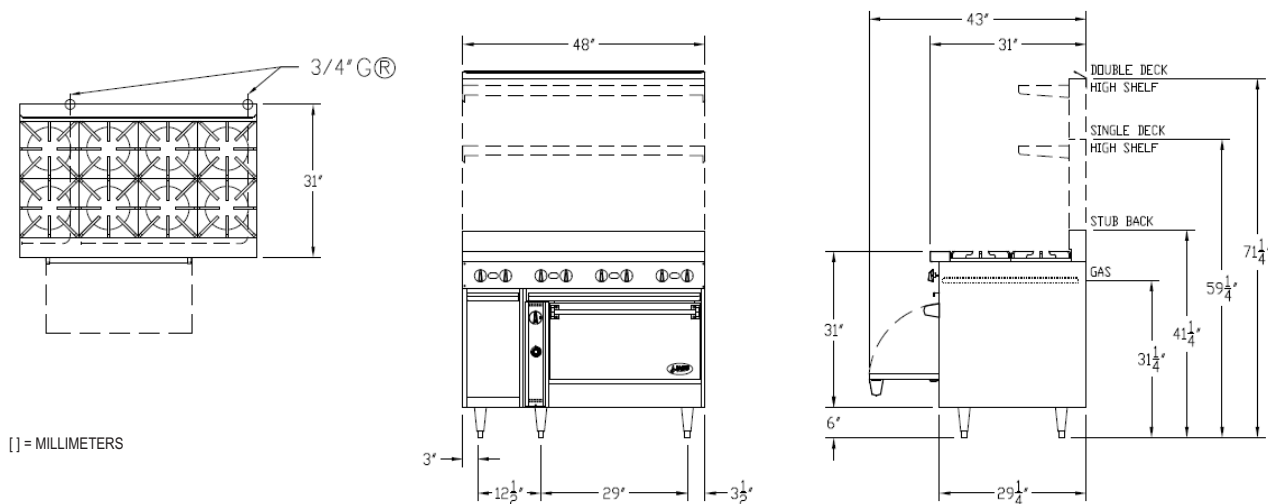
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JADE



# 48" SHALLOW DEPTH HEAVY-DUTY

*Bistro*



| MODEL         | BTUS    | WIDTH | DEPTH | HEIGHT      | APPX. SHP. WT. |
|---------------|---------|-------|-------|-------------|----------------|
| JBR-8-36      | 270,000 | 48"   | 31"   | SEE DRAWING | 630 LBS.       |
| JBR-8-36C     | 270,000 | 48"   | 34"   | SEE DRAWING | 655 LBS.       |
| JBR-8         | 240,000 | 48"   | 31"   | SEE DRAWING | 445 LBS.       |
| JBR-24G-4-36  | 198,000 | 48"   | 31"   | SEE DRAWING | 650 LBS.       |
| JBR-24G-4-36C | 198,000 | 48"   | 34"   | SEE DRAWING | 675 LBS.       |
| JBR-24G-4     | 168,000 | 48"   | 31"   | SEE DRAWING | 465 LBS.       |
| JBR-36G-2-36  | 162,000 | 48"   | 31"   | SEE DRAWING | 720 LBS.       |
| JBR-36G-2-36C | 162,000 | 48"   | 34"   | SEE DRAWING | 745 LBS.       |
| JBR-36G-2     | 132,000 | 48"   | 31"   | SEE DRAWING | 535 LBS.       |
| JBR-4-24G-36  | 198,000 | 48"   | 31"   | SEE DRAWING | 650 LBS.       |
| JBR-4-24G-36C | 198,000 | 48"   | 34"   | SEE DRAWING | 675 LBS.       |
| JBR-4-24G     | 168,000 | 48"   | 31"   | SEE DRAWING | 465 LBS.       |
| JBR-2-36G-36  | 162,000 | 48"   | 31"   | SEE DRAWING | 720 LBS.       |
| JBR-2-36G-36C | 162,000 | 48"   | 34"   | SEE DRAWING | 745 LBS.       |
| JBR-2-36G     | 132,000 | 48"   | 31"   | SEE DRAWING | 535 LBS.       |
| JBR-36G-36    | 102,000 | 48"   | 31"   | SEE DRAWING | 770 LBS.       |
| JBR-36G-36C   | 102,000 | 48"   | 34"   | SEE DRAWING | 795 LBS.       |
| JBR-36G       | 72,000  | 48"   | 31"   | SEE DRAWING | 585 LBS.       |

## ELECTRIC CONVECTION OVEN ONLY:

- Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
- Total maximum amps 4.0/oven
- Electronic Spark Ignitor: activated by power switch, ignites standing pilot
- Fan Switch: three positions, on for normal operation, on for quick cool down, off.

**NOTE: SPECIFY TYPE OF GAS WHEN ORDERING.**

## UTILITY INFORMATION:

- (2) 3/4" Connections - see drawing for location
- Required operating pressure:  
Natural Gas 5" W.C. minimum  
Propane Gas 10" W.C. minimum  
14" W.C. maximum

**Note:** This unit must be connected with the gas appliance regulators supplied.

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